



MANGO AND COCONUT CREAM



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- One bowl preparation
- Creamy indulgent taste with less fat
- Foolproof real cream product, cannot be over whipped



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easy

INGREDIENTS FOR 10 PORTIONS

500 g QimiQ Whip Pastry Cream, chilled

160 g Sugar

150 ml Coconut milk

250 g Mascarpone

360 g Mango puree, frozen

Mango pieces

METHOD

1. Lightly whip the cold QimiQ Whip Pastry Cream (previously QimiQ Whip) and sugar until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the remaining ingredients and continue to whip until the required volume has been achieved.
3. Pipe into glasses and allow to chill for approx. 4-6 hours.
4. Decorate with mango pieces.